

AMENDMENTS TO THE CLAIMS

The following listing of claims replaces all prior versions and listings of claims in the above-identified U.S. patent application.

LISTING OF CLAIMS

1. (currently amended) An antioxidant extract from sesame consisting ~~essentially~~ of 5-20% lignan containing sesamol 10-16%; sesamin 60-75%; sesamolin 5-8.8%, and balance being tocopherols, polyphenols/ferulic acid, denatured proteins, sugars, lipids, minerals and browning products.
2. (currently amended) An antioxidant extract as claimed in claim 1 wherein the antioxidant extract is capable of protecting ~~commonly used~~ vegetable oils selected from the group consisting of soybean oil, safflower oil, sunflower oil, and groundnut oil at a concentration ranging between 5 to 100 ppm.
3. (original) An antioxidant extract as claimed in claim 1 wherein the antioxidant extract is effective in protection of vegetable oils/foods at lower concentrations than any other synthetic or natural antioxidant.
4. (previously presented) An antioxidant extract as claimed in claim 1 wherein free radical scavenging effect of methanolic extract of sesame is about 99% at 1.925 mg/ml concentration of extract.
5. (previously presented) An antioxidant extract as claimed in claim 1 wherein antiradical power of purified sesame extract is 15×10^5 at EC_{50} Of 6.4×10^3 .
- 6.-17. cancelled

18. (currently amended) An antioxidant extract from sesame consisting ~~essentially~~ of 5-20% lignan containing sesamol 10-16%; sesamin 60-75%; sesamolin 5-8.8%, and balance being tocopherols, polyphenols/ferulic acid, denatured proteins, sugars, lipids, minerals and browning products, said antioxidant extract made by the method comprising:

defatting of the powdered oil seed or cake with hydrocarbon solvents at 25 to 85 degrees Celsius at a ratio of 1:1 to 1:7 for 3 to 24 hours;

washing the defatted material with water or brine, at a ratio of 1:1-1:5, 3 to 8 times and drying the residue below 70 degrees Celsius for 6 to 10 hours;

extracting with an organic solvent~~[[s]]~~ selected from the group consisting of such as alcohols~~[[.]]~~ esters, ketones, substituted hydrocarbons and combinations thereof, over a temperature range of 25-85 degrees Celsius for 10 hours to 7 days;

concentrating the said extract under reduced pressure of 150-100 mm of Hg; ~~and~~

dissolving the said concentrated extract containing 5-20% lignans in a permitted carrier selected from the group consisting of ethanol, ethylene glycol, propylene glycol and combinations thereof; and such as pure ethanol/ethylene glycol/propylene glycol,

storing~~[[ed]]~~ the dissolved extract under refrigeration until use.